

## **Colorado Co-Pack Directory**

The Colorado Co-Pack Directory was prepared by the Colorado Department of Agriculture to encourage the growth of existing businesses and the establishment of start-up businesses. The Colorado Department of Agriculture does not endorse or recommend any of the persons or entities listed herein. Professionals can best advise co-packers and persons seeking co-packing about any legal or financial matter, including contracts. For additional co-pack information or assistance, please contact:

Markets Division  
Colorado Department of Agriculture  
305 Interlocken Parkway  
Broomfield, CO 80021  
Phone: (303) 869-9174  
[markets@state.co.us](mailto:markets@state.co.us)  
[www.coloradoagriculture.com](http://www.coloradoagriculture.com)

If you have a co-packing facility and would like to be included in this online directory at no charge, please complete and return the [listing form](#).

### **Other Resources:**

Commercial Kitchens by State, [www.commercialkitchenforrent.com](http://www.commercialkitchenforrent.com)  
The Business Incubator Center-Grand Junction, <http://www.gjincubator.org/>  
Northern Colorado Food Incubator, <http://www.nocofoodincubator.com/>  
Information regarding rules/regulations pertaining to food manufacturing in Colorado,  
[www.cofarmtomarket.com](http://www.cofarmtomarket.com)

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## **Co-Packer by Product Category:**

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[Natural Foodworks Group, LLC](#)  
[Poudre River Foods, LLC](#)  
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### **Beverages**

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[Freshies Food Corporation](#)  
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### **Candy/Confections**

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### **Cookies/Crackers**

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[Leroux Creek Foods](#)  
[Natural Foodworks Group, LLC](#)  
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[Western Innovations](#)

### **Dressings/Sauces/Salsas**

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[Landmark Foods](#)  
[Leroux Creek Foods](#)  
[Ready Foods](#)  
[Redlaw Sauce Co.](#)  
[Rocky Mountain Gourmet Food Company](#)  
[Silver State Foods](#)  
[The Kitchen Coop](#)  
[Western Innovations](#)

### **Flavorings/Extracts/Syrups**

[Columbine Specialty Products](#)  
[Landmark Foods](#)  
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[Redlaw Sauce Co.](#)  
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[Western Innovations](#)

### **Frozen Specialties**

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[Poudre River Foods, LLC](#)  
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### **Fruit Fillings**

[Redlaw Sauce Co.](#)

### **Grains/Nuts/Seeds**

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[The Kitchen Coop](#)  
[Western Innovations](#)

### **Gluten & Allergen Control**

[The Kitchen Coop](#)

### **Ice Cream**

[Fresca Foods](#)  
[Poudre River Foods, LLC](#)

### **Juices-Fruit/Vegetable**

[Redlaw Sauce Co.](#)

### **Meats/Sausages**

[Boulder Sausage](#)  
[Landmark Foods](#)

### **Organic/Natural**

[Fresca Foods](#)  
[Leroux Creek Foods](#)  
[The Kitchen Coop](#)  
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### **Pasta**

[Silver State Foods](#)

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[Columbine Specialty Products](#)  
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[Western Innovations](#)

### **Tea**

[Redlaw Sauce Co.](#)

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## **Introduction**

**Contract Manufacturing: A Partnership.** Contract manufacturing is a partnership between the company needing the product (contractor) and the company manufacturing it (processor). The contractor knows the details of the product, how it is made, potential problems and some idea of its costs and potential selling price. The processor knows the intricacies of the equipment and plant, and production and overhead costs. For this partnership to be a success, both parties must make money.

The initial burden of selecting and working with a processor falls on the contractor. This should be an engineer familiar with the equipment and production requirements, a quality control person and a project coordinator.

**Product Quality: A Concern.** The greatest concern when production is entrusted to an outside company is product quality. To minimize problems, you should have detailed production instructions and quality control guidelines incorporated into the contract. During initial production, the engineer, quality control people and production supervisor should work continuously with the contractor.

Once you are confident that any problems have been eliminated and production is satisfactory, you can reduce the amount of supervision to normal levels as specified in the manufacturing contract. At this stage, you should set up regular inspection visits and receive regular quality control reports. You should also be running product test panels on a regular basis, just as you would on products made in your own plants.

At some point as production increases, you should consider a second source of production. There are two reasons for this: yours and the processor's. From your standpoint, you don't want the availability of a successful product to be totally dependent on a company beyond your own control. If the processor decides he doesn't want to make your product, raises the price or just goes out of business, you no longer have a product to market.

The processor, on the other hand, doesn't want to be totally dependent on only your business. If you ever decide to terminate the contract, you would probably put him out of business. This can be a major concern when your product comprises more than half of his total production.

Many other factors enter into the selection of a processor. The accompanying checklist provides a handy reference.

- Courtesy of: *Prepared Foods New Product Annual 1988*

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## **Co-Packing Checklist**

### **Location**

1. What is the proximity of plant  
to ingredients and/or raw materials?  
to packaging suppliers?  
to interstate highways and/or railroads?  
to a reliable labor pool?
2. Will the location allow low-cost and efficient distribution of your product?
3. Will the location allow you to expand your traditional market areas?
4. Does the local government take an adversarial role to this kind of business?

### **Plant Capacity**

1. What is the capacity of the plant?
2. What percent of the plant's and processor's total production will your business represent?
3. Will you be consulted if the processor increases or decreases your percent of his capacity?
4. How will increases in production capacity be accommodated?  
additional work shifts?  
plant and equipment additions and expansions?  
other (explain)

### **Processing and Packaging**

1. Is the general arrangement of the equipment in the plant conducive to good quality control and sanitation?
2. Could modifications be made to the general arrangements that would correct any deficiencies?
3. Who owns the equipment in the plant?
4. Is there space available for additional equipment that may be required for future product line extensions?
5. Who will purchase packaging supplies?
6. Will the processor make packaging on-site?
7. Can the processor quickly and efficiently accommodate changes:  
to your process?  
to your ingredients?  
to your formulations?  
to your packaging?  
to your shipping practices?
8. What will the processor charge to change your product, package for formulation?

### **Quality Control**

1. How many QC people are on staff at the plant?
2. How well trained are they?
3. Are they using or familiar with statistical process control (SPC)?
4. Are control procedures in place to ensure that finished product weights and volumes will meet your product specifications?

### **Warehousing and Distribution**

1. Is there sufficient storage area for raw materials to take advantage of large quantity or bulk purchase of ingredients?
2. Are there warehouse procedures to maintain the integrity of your product before it is shipped?
3. Will the processor handle product distribution?
4. Does the processor meet your standards in the way it handles products from the warehouse into the shipping vehicle?
5. Is competitive commercial trucking available?

6. Does the processor operate a truck fleet?
7. If so, are the processor's trucks:  
clean?  
in good mechanical condition?  
have temperature recorders for perishable products?  
secure from tampering?
8. Does the processor allow credit for back-hauls?
9. Does the processor offer replacement for out-of-date product pick-up?

### **Labor**

1. How many employees does the plant have?
2. Have plant employees had adequate training?
3. How much additional training will they require for your operation?
4. Do plant employees receive adequate compensation?
5. Do plant employees perform quality work?
6. What is the average length of employee service at the plant?
7. Are the existing labor contracts and labor practices restrictive?
8. Is the plant unionized?
9. Does the plant have a history of labor strife?
10. What is the plant's strike record?
11. Does the processor have a history of labor strife?

### **Building and Utilities**

1. Does the plant appear to be well-maintained?
2. What is the plant's annual maintenance budget?
3. Does the plant have the following desirable features:  
temperature and humidity controls?  
bird and insect screens?  
air curtains?  
personnel control?  
fire protection?
4. Does the plant have any of the following problems:  
physical abuse to packages?  
inappropriate stack heights in the warehouse?  
overhead dripping?  
floor sweepings?  
peeling paint?  
out-of-date ingredients?  
improperly tagged ingredients?  
off-spec ingredients?  
metal or plastics?
5. Is there sufficient boiler capacity for your requirements?
6. Is the steam quality sufficient for your requirements?
7. Do you have any special steam requirements (for example, culinary steam for product contact or extra-high pressure steam)?
8. Is there sufficient air compressor capacity?
9. Is there sufficient refrigeration capacity?
10. What is the source of the plant's water supply (city water or well)?
11. Is the supply adequate?
12. Are there any restrictions on water usage?
13. Does the water quality equal that needed for your product?
14. Is the water treatment used compatible with your product?
15. How is waste water treated (plant system, city system, other)?
16. What are the discharge limits (BOD, suspended solids, fats, other)?
17. What are the costs of water and waste treatment?

## **Ingredient Purchasing and Handling**

1. Who will purchase the ingredients for your products?
2. How often and in what quantities will the ingredients be purchased?
3. How will they be transported to the plant?
4. How will they be stored at the plant?
5. Does the plant offer an adequate and dependable inventory tracking and control system?
6. Is there a system to ensure that your ingredients will be used for your products?
7. Will the processor keep your ingredient suppliers, costs, and specifications confidential?

## **Continuity of Operations**

1. How many other customers does the processor have?
2. Are any of the customers competitors of yours?
3. How will the processor arrange to meet his contractual agreements in the event of strikes or work stoppages?
4. Does the production agreement include contingency plans in the event that the processor is bought out by one of your competitors?
5. Will the company be able to maintain business operations if it loses a key client?
6. Do other customers confirm that the processor is reliable? service oriented?
7. Is the processor's operation profitable?
8. What does the processor plan for the future:  
expansion?  
merger?  
retirement?  
other (explain)?

## **Costs**

1. Can you determine the actual cost to the processor for the following:  
ingredients  
package material  
manufacturing costs  
overhead costs  
profit
2. Are the allowances for manufacturing loss based on verifiable performance?
3. Who pays for major additions, repairs, and maintenance to the building and processing systems?
4. How will charges for ingredients purchased by the processor be tabulated?
5. Will you be allowed to inspect original invoices for charges by the processor?
6. Are control procedures in place to ensure that manufacturing losses charged you are actually occurring?

## **Miscellaneous**

1. Will the formulation of your product be kept confidential from competitors who also use the plant?
2. How will this confidentiality be assured?
3. Will the processor ensure tight security prior to the introduction of new products?
4. Will the processor allow you unrestricted access to the plant during production of your products?
5. How often will you inspect the plant?
6. Will inspections be scheduled?

- Information provided by Sverdrup Corp

## **Kitchen Space Available to Rent**

### **Boulder Kitchen Share**

Boulder's Most Affordable Kitchens

Contact: David Salzman

6333 Arapahoe Ave.

Boulder, CO 80303

4593 N. Broadway St.

Boulder, CO 80304

Ph. (720) 435-1980

E-mail: [boulderkitchenshare@aol.com](mailto:boulderkitchenshare@aol.com)

[www.coloradokitchenshare.com](http://www.coloradokitchenshare.com)

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour ). Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR CONDITIONED KITCHEN and WIFI.

MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month ( includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour ) Unlimited use of our new cleaning kitchen ( 24/7 access ) starting 5/1/12.

WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21" FONDANT SHEETER.

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### **Busy D's Pickles**

Contact: Deborah Giba

12365 W. 58<sup>th</sup> Ave.

Arvada, CO 80002

Ph. (303) 506-6429

E-mail: [busydspickles@gmail.com](mailto:busydspickles@gmail.com)

Type 2 hood only, can process jellies, salsas, pickled products, canned products and possible soups.

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### **Celestial Catering**

15473 E. Hampden Ave., Unit A

Aurora, CO 80013

Ph. (303) 564-2483

E-mail: [celestialcatering@gmail.com](mailto:celestialcatering@gmail.com)

Website: [www.celestialcatering.com](http://www.celestialcatering.com)

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## **City Ice Kitchens**

Contact: Laura Dickter

730 S. Jason St.

Denver CO 80223

Ph. (303) 320-0291

Fax (720) 306-2413

E-mail: [info@cityicekitchens.com](mailto:info@cityicekitchens.com)

Website: [www.cityicekitchens.com](http://www.cityicekitchens.com)

The commissary is located close to I-25 and Santa Fe. The following equipment is in place: refrigerator, range top stove, multiple convection ovens, 40 qt mixer, Robot Coupe, microwave, freezer storage, shelf storage, multiple stainless tables, clearing sink with sprayer, vegetable sink. The location has been approved by the Dept of Health. The all-inclusive price for the first few months will be \$17/hour. No other fees will be required. There will be available in the near future some high-end baking equipment. Additionally, the building has enough storage for multiple kitchens.

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## **Denver Kitchen Share**

Denver's Most Affordable Kitchens

Contact: David Salzman

4897 Oakland St.

Denver, CO 80239

Ph. (720) 435-1980

E-mail: [ds@coloradokitchenshare.com](mailto:ds@coloradokitchenshare.com)

[www.coloradokitchenshare.com](http://www.coloradokitchenshare.com)

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour ). Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR CONDITIONED KITCHEN and WIFI.

MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month ( includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour ) Unlimited use of our new cleaning kitchen ( 24/7 access ) starting 5/1/12.

WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21" FONDANT SHEETER.

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## **Elizabeth Commissary**

Contact: Cathy Merola  
796 E. Kiowa Ave., #H5  
Elizabeth, CO 80107  
Ph. (720) 398-8816  
E-mail: [info@elizabethcommissary.com](mailto:info@elizabethcommissary.com)  
Website: [www.elizabethcommissary.com](http://www.elizabethcommissary.com)

Our health department approved kitchen is available for rent to caterers, bakers, small-to-medium sized food manufacturers, teachers of cooking classes, mobile food vendors, community organizations and groups who need a kitchen in which to expand their culinary creativity, grow their business, and feed their souls and bellies. Our kitchen is clean, bright and has lots of workspace. We invite you to come enjoy the experience of working in a professional kitchen with an "at home feel."

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## **Gilberto's Gourmet Goodness, LLC dba Brown Dog Family Kitchen**

Contact: Jay Iglehart  
3512 S. Mason St.  
Fort Collins, CO 80525  
Ph. (970) 217-7072  
E-mail: [info@gilbertosgourmetgoodness.com](mailto:info@gilbertosgourmetgoodness.com)  
Website: [www.gilbertosgourmetgoodness.com](http://www.gilbertosgourmetgoodness.com)

## **Product Categories**

Bakery Mixes, Bread/Cake and Similar Products, Candy/Confections, Cheese, Cookies/Crackers, Dressings/Pickles/Sauces, Feeds (prepared), Field Crops (bulk and packaged), Flavorings, Extracts, Syrups, Fruit Fillings, Fruits/Vegetables (fresh), Grains, Nuts, Seeds, Icings, Juices, Oils, Pasta Products, Canned Specialties, Spices and Condiments

## **Current Co-Packing Contracts**

Miller Farms Salsa, Sauces and Soups. Bozza Food Group Marinara Sauce  
References available upon request? Yes  
Minimum Order: Subjective to company and its products

## **Current Product Line**

<b><u>Item</u></b>	<b><u>Package Type</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
Gilberto's Salsa	Glass Jar	16 oz.	12
Gilberto's Hot Sauce	Glass Bottle	5 oz.	12
Gilberto's Marinara Sauce	Glass Jar	26 oz.	12

## **Current Equipment Inventory**

Two 40-gallon steam jacketed kettles, double oven with 10 burner top, two walk-in refrigerators, hood with fire suppression, dishwasher, prep tables, automatic label applicator, 12.5 gallon stainless filler

## **Standard Ingredient Inventory**

Ingredient purchaser (processor or contractor): Processor  
Ingredient transporter to plant (processor or contractor): Processor

## **Standard Packaging Inventory**

Packaging purchaser (processor or contractor): Processor

## **Quality Control**

We are licensed manufacturers and do everything up to code with the state and county health departments.

Gilberto's has a certificate of training in 10 different categories covering acidified foods, canning, retorts, closures, etc. This was obtained at the Better Process School at Oregon State University.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: pH meter, NSF 100 lb. digital scale, food thermometers, refrigerator/freezer thermometers, restaurant first aid kit, chlorine test strips

### **Product Development**

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

### **Current Distribution Access**

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: DPI Specialty Foods, Full Spectrum Distribution

Transportation access: Less than 5 miles to I-25/Harmony Rd.

### **Plant**

Percentage of plant capacity currently used: 50%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2006

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: Bleach methods for tables and equipment. Simple Green all purpose cleaner on floors. Three hole sink system plus dishwasher if necessary.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

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### **The Kitchen Coop**

Contact: Jeff Greenburg

8835 W 116th Circle

Broomfield, CO 80021

Ph. (303) 330-0295

[info@the-kitchen-coop.com](mailto:info@the-kitchen-coop.com)

[www.the-kitchen-coop.com](http://www.the-kitchen-coop.com)

The Kitchen Coop, located Broomfield Colorado, is a new food manufacturing space, offering culinary equipment, professional consultants, and supplemental shared services for small food companies. The production space can be modified to meet the needs of any size business. Common culinary equipment is included with the facility. The Kitchen Coop currently offers five production spaces ranging from 300 - 900 square feet. These spaces include two large bakeries (including a gluten-free bakery), two climate controlled production spaces (ideal for confections & raw goods), and an medium allergen control space. The facility also

includes two packaging rooms (one of which is allergen-controlled) for applying labels, making cartons, and preparing shipments; a large dry warehouse (which allergen-segregation capabilities), and large refrigerated and frozen storage. All production spaces and storage are forklift accessible and managed by The Kitchen Coop staff. In addition, The Kitchen Coop features a large co-working and event space for their clients to run their business operations on site. The Kitchen Coop is also working toward an SQF Level 2 certification and certifications for Organic, Gluten-Free, and Kosher will be sought in conjunction with the needs of their clients after the facility is fully operational.

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### **Kitchen Network Bottling Company at the Morrison Road Complex**

Contact: Elaine & Dennis McFerrin

4986 Morrison Rd.

Denver, CO 80219

Ph. (303) 922-0222

Fax (303) 922-3080

E-mail: [ddmcferrin@aol.com](mailto:ddmcferrin@aol.com)

Web site: [www.kitchennetworkdenver.com](http://www.kitchennetworkdenver.com)

### **Current Co-Packing Contracts**

Salsa, Syrup, Specialty Sauces, Jams, Tapenade, BBQ Sauces, Chocolate Sauce, Hot Sauce, Spreads, Italian Sauces, Soup

References available upon request? Yes

### **Current Product Line**

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>
Salsa	Jar	16 oz.
Jam	Jar	12 oz.
Syrup	Jar	16 oz.
Salsa	Bags	Gallon
Organic Salsa	Tub	16 oz.
Olive Tapenade	Jar	12 oz.
Organic Spices	Jar	2 oz.
BBQ Sauce	Jar	16 oz.

Minimum Order: No minimum required.

### **Current Equipment Inventory**

60 gallon Vulcan steam kettle, 80 gallon Groen steam kettle, heated Simplex filler-20 gal, Autolabe labeler, walk-in refrigeration, dishwasher, prep tables, cinch clipper, freezer, chopper, mixers, cooling system, slicer, heat seal, pH meters

### **Standard Ingredient Inventory**

Upon deliveries

Ingredient Purchasing responsibility (processor or contractor): Contractor

Ingredient Transportation responsibility (processor or contractor): Contractor

Packing Purchasing responsibility (processor or contractor): Contractor

### **Quality Control**

Quality Control procedures: Organic/training, FDA plan procedures, SOP guidelines, HACCP compliance

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes, 3 certified University of NE acidified food processors on staff

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

### **Product Development**

Product development services available: Yes-Nick Blasil, Bachelor Degree, Food Science.

Product development services available w/o processing contract: Yes-Graphic artist, recipe expansion, nutritionals, R&D, labels, barcodes

Confidentiality agreement available if processor develops formulation: Yes

Shelf life testing of new products available: No-Referred to laboratories.

### **Current Distribution Access**

Distribution available for co-pack accounts: No-Referred to local distribution companies.

### **Plant**

Percentage of plant capacity currently used: 50%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2001

Age of plant: 40 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: No

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### **The Kitchen Pantry**

Contact: Gloria Stultz

619 Main St.

Canon City, CO 81212

Ph. (719) 357-1796

E-mail: [kitchenpantrycc@gmail.com](mailto:kitchenpantrycc@gmail.com)

[www.kitchenpantrycc.com](http://www.kitchenpantrycc.com)

The Kitchen Pantry in Canon City, CO is a commercial kitchen for homemade product production. We are Canon City's Premiere Commercial Kitchen and we look forward to working with you to create delicious, homemade products. The Kitchen Pantry is available now for leasing. The Kitchen Pantry is the perfect place for:

- Canning and preserving local foods
- Baking breads, cakes and other baked goods for fundraisers or to sell in The Kitchen Pantry retail store
- Selling homemade products (in-store and also at the Canon City Farmer's Market)
- Creating FDA approved labels
- Entrepreneurs wanting to start their own business
- Caterers needing kitchen space to rent
- Group cooking and food competitions
- Cooking, dinner and birthday parties
- Cooking and preserving classes
- All types of food production

Learn more by watching this [video](#).

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### **Larimer 35**

3462 Larimer St.  
Denver, CO 80205  
Ph. (303) 297-8151  
[www.larimer35.com](http://www.larimer35.com)

Larimer35 is a commercial kitchen and fully licensed commissary located just blocks from the downtown metro Denver area. With our proximity to major highways I25 and I70, as well as downtown Denver, and our competitive pricing, Larimer35 is the perfect home for your catering, vending, or food truck operation.

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### **Longmont Kitchen Share**

Longmont's Most Affordable Kitchens  
Contact: David Salzman  
1515 Main Street  
Longmont, CO 80021  
Ph. (720) 435-1980  
E-mail: [ds@coloradokitchenshare.com](mailto:ds@coloradokitchenshare.com)  
[www.coloradokitchenshare.com](http://www.coloradokitchenshare.com)

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour ). Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR CONDITIONED KITCHEN and WIFI.

MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month ( includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour ) Unlimited use of our new cleaning kitchen ( 24/7 access ) starting 5/1/12.

WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21" FONDANT SHEETER.

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### **Mile High Commissary**

Contact: Linda Cozza Jesse  
1670 Jasper St., Unit H  
Aurora, CO 80011  
Ph. (303) 905-5184  
Fax (303) 728-9144  
E-mail: [linda@milehighcommissary.com](mailto:linda@milehighcommissary.com)  
[www.milehighcommissary.com/](http://www.milehighcommissary.com/)

Two (2) Commercial Kitchens available 24/7, \$15-\$20/Hour, Discount over 40 hrs a month

9 stainless steel tables, 2000 square foot facility.

### **Current Equipment Inventory**

All cooking utensils including bowls, scales and pots for your cooking and baking needs:

150 full sheet pans, 25 half sheet pans, 30-quart commercial mixer, 20-quart commercial mixer, microwave, commercial refrigerator and freezer, double stack convection ovens, single convection oven, 2 Kitchenaid mixers, Vegetable sink with disposal

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### **Pacific Place Partners**

Contact: David L. Karas

5500 E. Pacific Place

Denver, CO 80222

Ph. (720) 207-2001

Fax (303) 755-2656

E-mail: [dkaras@ccshowroom.com](mailto:dkaras@ccshowroom.com)

Hourly rate for kitchen rental.

### **Current Co-Packing Contracts**

Salsa, BBQ Sauce

References available upon request? Yes

### **Current Product Line**

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>
Salsa	Jar	
BBQ Sauce	Plastic	8 oz.

### **Current Equipment Inventory**

40 gallon kettle, 45 qt. Hobart mixer, all fill MOD B350E filler, 40 gallon compressor, stainless steel tables. Walk-in freezer (2), walk-in coolers, dishwasher, two 3-compartment sinks, food chopper, distribution ability.

### **Standard Ingredient Inventory**

Ingredient Purchasing responsibility (processor or contractor): Contractor

Ingredient Transportation responsibility (processor or contractor): Contractor

Packaging Purchasing responsibility (processor or contractor): Contractor

### **Current Distribution Access**

Self distribution, Grower's Organic, Rocky Mountain Distributing

### **Transportation Access**

Less than two miles from I-25 and Evans, 25 miles to airport

### **Plant**

Percentage of plant capacity currently used: 25%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1998

Age of plant: 10 years

Ongoing upkeep maintenance given to plant/equipment: Yes

\*Each contractor is responsible for cleaning after each of their operations. Cleaning logs are completed at the end of each production day.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: Yes  
Available freezer storage: Yes  
Restrictions on water/electricity/gas (if yes, explain): No (included with hourly fee)  
Water supply used: City of Denver  
Water pre-treated: Yes  
Waste water treated: Yes

**Employees:** 13 full time

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### **Rocky Mountain Commissary**

Contact: Scott Sucaet  
5604 Kendall Ct.  
Arvada, CO 80002  
Ph. (303) 514-8660  
E-mail: [info@rmcommissary.com](mailto:info@rmcommissary.com)  
Website: [www.rmcommissary.com](http://www.rmcommissary.com)

### **Product Categories**

Bakery mixes, bread/cake and similar products, candy/confections, cheese, cookies/crackers, dressings/pickles/sauces, feeds, field crops, flavoring, extracts and syrups, fruit fillings, fresh and frozen fruits/vegetables, grains, nuts, seeds, ice cream/frozen desserts, icings, juices, vacuum-packed specialties, spices, condiments, tea

### **Current Equipment Inventory**

10, 20, 40 and 80 gallon kettles, bagel kettle, 2000 square feet of refrigeration space, 1000 square feet of freezer space, 14 kitchens and warehouse space, Baxter and Revent ovens for large production.

### **Plant**

Percentage of plant capacity currently used: 75%  
Plant expansion possible to obtain additional contracts: Yes  
Year company was established: 2002  
Age of plant: 12 years  
Ongoing upkeep maintenance given to plant/equipment: Yes  
Dedicated daily cleaning program. Sanitary equipment and products provided for mandatory use by all companies in kitchen. Sanitary procedures agreement is signed by all companies working in kitchen.  
State/County Health Department approved: Yes  
If meat/poultry processor, have current USDA inspection: No  
Available room temperature storage: Yes  
Available refrigerated storage: Yes  
Available freezer storage: Yes  
Restrictions on water/electricity/gas (if yes, explain): No  
Water supply used: City  
Water pre-treated: Yes  
Waste water treated: Yes

### **Employees**

3 full time

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**Sosi's Healthy Pleasures**

Contact: Sosi

W. 6<sup>th</sup> Ave. and Denver West

Ph. (303) 752-1300

E-mail: [Sosi@SosisHealthyPleasures.com](mailto:Sosi@SosisHealthyPleasures.com)

Website: [www.SosisHealthyPleasures.com](http://www.SosisHealthyPleasures.com)

Sosi's has a long term lease on a spacious 5000+ sq. ft. food production facility complete with large walk-in coolers and freezers near W. 6th Ave. and Denver West. We definitely under-use the facility and we would like to share the space with a compatible small business. Cooler/Freezer storage requests are also welcome.

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**ZZ's Commissary**

460 S. Navajo St.

Denver, CO 80223

Ph. (303) 282-4400

E-mail: [michellebrown@zzscommissary.com](mailto:michellebrown@zzscommissary.com)

Website: [www.zzscommissary.com](http://www.zzscommissary.com)

We offer a wide range of cooking equipment that is all brand new. 4 ten burner gas ranges, 6 bakers depth convection ovens, 1 stock pot burner, 2 globe mixers, and 1 Eloma convection steamer and a 90 second dishwasher, and 1 vacuum packaging machine. Lots of prep space, locking storage both inside in dry storage fridge storage and freezer storage as well as outside for food carts. We have a free tasting area for our clients.

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## **Co-Packing Companies**

### **Boulder Sausage**

Contact: Tom Griffiths

513 S. Pierce Ave.

Louisville, CO 80027

Ph. (303) 665-6302

Fax (303) 665-3109

E-mail: [info@bouldersausage.com](mailto:info@bouldersausage.com)

Web site: [www.bouldersausage.com](http://www.bouldersausage.com)

### **Product Categories**

Meats, Prepared and Sausage

### **Current Co-Packing Contracts**

Fresh pork sausage, ground pork

References available upon request? Yes

### **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>	<b><u>Unit Size</u></b>
Breakfast Sausage links and bulk	Retail or Foodservice	10oz-15lbs.
Bratwurst Links	Retail or Foodservice	14oz-15lbs.
Beer Bratwurst Links	Retail or Foodservice	14oz-15lbs.
German Sausage	Retail or Foodservice	14oz-15lbs.
Italian Sausage links or bulk	Retail or Foodservice	14oz-15lbs.
Hot Italian Sausage links or bulk	Retail or Foodservice	14oz-15lbs.
Chorizo Sausage	Retail or Foodservice	14oz-15lbs.

Minimum Order: 100 lbs.

### **Current Equipment Inventory**

Grinders, stuffer, gas flush tray pack wrapper, x-ray, check weigher, auto labeler

### **Standard Ingredient Inventory**

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

### **Standard Packaging Inventory**

Boxes, trays, BDF film

### **Quality Control**

Quality Control standards: USDA, HACCP, SOP

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: No

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

### **Product Development**

Product development services available: No

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: No

### **Current Distribution Access**

Distribution available for co-pack accounts: Yes

### **Plant**

Percentage of plant capacity currently used: 60%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1962

Age of plant: 19 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: No

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: No

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City of Louisville

Water pre-treated: No

Waste water treated: No

Waste discharge limits: None

### **Employees**

Number of employees (full-time/part-time): 20 / 1

Average employee tenure: 10 years

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### **Columbine Specialty Products Inc.**

Contact: Bob McNamara

4880 E. 41st Ave.

Denver, CO 80216

Ph. (303) 294-0315

E-mail: [bobm@columbinesp.com](mailto:bobm@columbinesp.com)

Website: [www.columbinesp.com](http://www.columbinesp.com)

### **Product Categories**

Beverages, Dressings/Pickles/Sauces, Flavoring, Extracts, Spices, Tea

### **Current Co-Packing Contracts**

Cocktail mixers, pancake syrup, BBQ sauce, energy drinks, vitamin drinks, non carbonated soft drinks

References available upon request? Yes

Minimum Order: 300 gallons finished product

### **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
Cabana Ice Cocktail mixes	PET Bottles	32oz.	6 & 12
Cabana Ice Agave Margarita	PET Bottles	1 liter	12
Richlow Soy Sauce	HDPE	1 gallon	4
High Peaks Pancake Syrup	HDPE	1 gallon	4

**Current Equipment Inventory**

18 valve filler, 6 valve water filler, shrink tunnel, press-on labeler, 28 and 38mm capper, code dater, bag-n-box filler, 1000 gallon mixing tanks, heat jacketed mixing tanks

**Standard Ingredient Inventory**

Ingredients: HFCS 42, HFCS 42/43, citric acid, sugar, vinegar, xanthan gum

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

**Standard Packaging Inventory**

PET bottles (32oz, 16.9oz), HDPE bottles (1gal, 5gal), Bag-n-Box (3gal, 5gal)

Packaging purchaser (processor or contractor): Contractor

**Quality Control**

Quality Control standards: HACCP program, Kosher certified, Organic certified, 3<sup>rd</sup> party audited, Costco certified

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment:

**Product Development**

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

**Current Distribution Access**

Distribution available for co-pack accounts: No

Distributors currently picking up at plant: Shamrock, US Foodservice, Sysco, Denver Syrup, Yancey's Roma Donsons, American Concessions, Andrews Produce, Chips Wholesale, Eagle Beverage, Giambrocco Produce, Mt. Olympus Water

Transportation access: 1/2 mile off I-70

**Plant**

Percentage of plant capacity currently used: 50%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1980

Age of plant: 28 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City, Denver

Water pre-treated: Yes  
Waste water treated: No

### Employees

Number of employees: 7 full time  
Average employee tenure: 15 years

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### Fresca Foods

195 CTC Blvd.  
Louisville, CO 80027  
Ph. (303) 996-8881  
Fax (303) 655-8563  
E-mail: [justinr@frescafoodsinc.com](mailto:justinr@frescafoodsinc.com)  
Web site: [www.frescafoodsinc.com](http://www.frescafoodsinc.com)

### Product Categories

All natural and organic products such as frozen entrees, pizza dough balls, finished pizzas, private label home meal replacements (HMRs), branded frozen entrees for All-Natural retailers & Big Box retailers, prepared entrees for Natural Foods delis. Bakery mixes/baked goods, organic/natural, candy/confections, cookies/crackers, dressings/sauces/salsas, frozen specialties, ice cream.

### Current Co-Packing Contracts

All natural and organic products such as energy bars, popcorn, nut butters, crackers, salsa, pizza dough, ice cream, granola, and branded frozen entrees.

References available upon request? Yes

### Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Co-Pack all natural items	Varies	Varies	Varies
Pizza dough (frozen)	Dough balls in bag in case	Individual/Family/Dual Packs	Varies
Entrees (frozen)	Varies	Varies	Varies

Minimum Order: Product dependent

### Current Equipment Inventory

Doboys, three kettles, tilt skillet, conveyor oven, pump and fill system, vcm, choppers, peelers, mixers, 150mm laminator, 300 mm laminator, 4000 sq. ft. blast freezer, 10,000 sq ft. holding freezer, etc.

### Standard Ingredient Inventory

Ingredients: All necessary ingredients for bringing fresh and shelf-stable products to market  
Ingredient purchaser (processor or contractor): Processor  
Ingredient transporter to plant (processor or contractor): Processor

### Standard Packaging Inventory

Dual-ovenable trays, inner cartons, flow-wrapped foil packets, retail boxes, chubs, pouches, boxes, plastic containers. All come in a variety of sizes.

Packaging purchaser (processor or contractor): Product Dependent

**Quality Control**

Quality Control standards: Federal SSOP guidelines, full HACCP compliance, Silliker Gold Audit Status, USDA/FDA compliant

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: In-house and outsource to 3rd party (Industrial Labs, Warren Analytical Labs and CSU Food Science)

**Product Development**

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

**Current Distribution Access**

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: Refrigerated common carrier from coast to coast, local distributor pick-up (Nobel Sysco, DPI, Shamrock, etc.)

Transportation access: 2 miles from I-25

**Plant**

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1993

Age of plant: 25 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: No

Waste discharge limits: None

**Employees**

Number of employees: 250

Average employee tenure: 3 years

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**Freshies Food Corporation**

Contact: Brenna Vaughn

4860 Broadway

Denver, CO 80216

Ph. (303) 382-1805

Fax (303) 382-1573

E-mail: [Brenna@freshies.com](mailto:Brenna@freshies.com)

Website: [www.freshies.com](http://www.freshies.com)

**Product Categories**

Juices, Fruit/Vegetable

**Current Co-Packing Contracts**

Cocktail mixers, salt and sugar cocktail rimmers

References available upon request? Yes

**Current Product Line**

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
375 ml bottle	Glass	375 ml	12
32 oz. bottle	Glass	32 oz	12
64 oz. bottle	Plastic	64 oz	6
128 oz. bottle	Plastic	128 oz	4

Minimum Order: 420 – 32 oz. bottles for a proprietary blend, 1 case for standard flavors

**Current Equipment Inventory**

Full production line.

**Standard Ingredient Inventory**

Custom ingredients available upon request.

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

**Standard Packaging Inventory**

375ml, 32 oz. 64 oz., 128 oz.

Packaging purchaser (processor or contractor): Processor

**Quality Control**

Quality Control standards: HACCP

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: pH meter, Brix meter, viscometer

**Product Development**

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

### **Current Distribution Access**

Distribution available for co-pack accounts: Yes

Transportation access: I-25/I-70 Interchange

### **Plant**

Percentage of plant capacity currently used: 80%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1994

Age of plant: opened 1996

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Water supply used: City

Water pre-treated: No

Waste water treated: No

### **Employees**

Number of employees (full-time/part-time): 10 / 10

Average employee tenure: 4 years

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### **Landmark Foods, LLC**

6779 S. Queen Rd.

Littleton, CO 80127

Ph. (303) 948-5070

Fax (303) 948-2299

E-mail: [info@landmarkfoods.net](mailto:info@landmarkfoods.net)

[www.landmarkfoods.net](http://www.landmarkfoods.net)

### **Product Categories**

Beverages, Dressings/Pickles/Sauces, Flavorings, Extracts and Syrups, Fruit Fillings, Fruits/Vegetables, Frozen, Icings, Juices (Fruit/Vegetable), Meat, Milk, Oils, Shortening, Poultry, Specialties (Frozen)

### **Current Co-Packing Contracts**

Soups and Stews, Sauces

Bottling now available.

References available upon request? Yes

### **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
Soups	Frozen	1-4 lb. bag	8
Stews	Frozen	1-4 lb. bag	8
Chowders	Frozen	1-4 lb. bag	8
Gumbo	Frozen	1-4 lb. bag	8
Chili	Frozen	1-4 lb. bag	8

Sauces

Glass Bottles  
Trays

Varies

Minimum Order: 110 gallons

### **Current Equipment Inventory**

Steam jacketed gas fired kettle, band sealer, piston filler, bottling equipment

### **Standard Ingredient Inventory**

Ingredients are bought for the production run.

Ingredient purchasing is the responsibility of the Contractor.

Ingredient transportation is the responsibility of the Contractor.

### **Standard Packaging Inventory**

Packaging purchasing is the responsibility of the Contractor.

### **Quality Control**

Quality Control Procedures Used: USDA HACCP Plan, Plant Manager is HACCP Certified.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

### **Product Development**

Product development services available: No

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: No

### **Current Distribution Access**

Distribution available for co-pack accounts: Possible

### **Plant**

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2006

Age of plant: 3 years

Ongoing upkeep maintenance given to plant/equipment: Yes

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: No

Available refrigerated storage: No

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: Yes

### **Employees**

Number of employees (full-time/part-time): 2 / 2

Average employee tenure: Plant Manager since inception.

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**Leroux Creek Foods**

Contact: Deborah Dees

9754 3100 Road

Hotchkiss, CO 81419

Ph. (970) 872-2256

Fax (970) 872-2250

E-mail: [deborah@lerouxcreek.com](mailto:deborah@lerouxcreek.com)

[www.lerouxcreek.com](http://www.lerouxcreek.com)

**Product Categories**

Cookies/Crackers, Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Fruits, Vegetables (Fresh and Frozen), Juices (fruit and vegetable), Specialties, Frozen

**Current Co-Packing Contracts**

Organic applesauce, juice, fruit leather, tart cherries, fruit purees.

References available upon request? Yes

Minimum Order: Depends on product.

**Current Equipment Inventory**

Cup filler, jar filler, dehydrator, sleever, pitter, pulper finisher, film packager

**Standard Ingredient Inventory**

Fruit purees, fruit concentrates

Ingredient purchaser (processor or contractor): Whatever is needed

Ingredient transportation to plant (processor or contractor): Whatever is needed

**Standard Packaging Inventory**

Sleeves, master cartons, cups (4oz, 2oz), jars (24oz)

**Quality Control**

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Most testing performed by an outside lab, viscosity, brix, temp tested on site.

**Product Development**

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: Yes

**Current Distribution Access**

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: UNFI

**Plant**

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1984  
Age of Plant: 27 years  
Ongoing upkeep maintenance given to plant/equipment: Yes  
State/County Health Department approved: Yes  
If meat/poultry processor, have current USDA inspection: N/A  
Available room temperature storage: Yes  
Available refrigerated storage: No  
Available freezer storage: Yes  
Restrictions on water/electricity/gas (if yes, explain): No  
Water supply used: District  
Water pre-treated: Yes  
Waste water treated: No

### Employees

Number of employees (full-time/part-time): 32/5  
Average employee tenure: 10 years

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### Natural Foodworks Group, LLC

4220 Carson St., Suite 102  
Denver, CO 80239  
Ph. (303) 639-9090  
[www.nfworks.com](http://www.nfworks.com)

### Product Categories

Bakery mixes, cookies/crackers, grains, nuts and seeds, specialties-frozen

### Current Co-Packing Contracts

Tres Pupusas, Purely Elizabeth Granola, Veggie Go's

References available upon request? Yes

### Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Tres Pupusas	Carton	(4) 2.5 oz.	8
Purely Elizabeth Granola	Pouch	(6) 12 oz.	6
Veggie Go's	Display Caddie	(20) bars	

Minimum Order: One shift of production

### Current Equipment Inventory

2 Baxter ovens, accumulation table, 80 gal. kettle, Superior Oven, cooling conveyor, Rheon encrusting machine, dehydrator, automatic mixers

### Standard Ingredient Inventory

Ingredients: working towards organic, non-GMO, gluten-free, kosher and vegan certifications. Natural/organic ingredients (primarily). Facility does have dairy. Limited nut production.  
Ingredient purchaser (processor or contractor): Processor  
Ingredient transporter to plant (processor or contractor): Contractor

**Standard Packaging Inventory**

Smart Horizontal Flowrap Machine, Econocorp Carton Sealer, Loveshaw Case Sealer, Print Stations, Jetzneo, MicroJet HRP

Packaging purchaser (processor or contractor): Contractor

**Quality Control**

Quality Control standards: Employee training program, GMP, allergens, HACCP, Food Defense, Integrated Pest Management, Equipment Sanitation Program, Environmental Monitoring Program, Finished Product Testing, Comprehensive Recall Program  
Quality Control forms used: Yes  
Quality Control personnel available for in-house runs: Yes  
Specification confidentiality possible: Yes  
Contractor may be present during runs: Yes  
Current inventory of laboratory equipment: In Progress

**Product Development**

Product development services available: Yes  
Product development services available w/o processing contract: No  
Confidentiality agreement available if processor develops formulation: Yes  
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No  
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes  
Shelf life testing of new products available: Yes

**Current Distribution Access**

Distribution available for co-pack accounts: Yes  
Distributors picking up at platn: DPI, UNFI  
Transportation access: ½ mile to major transportation access

**Plant**

Percentage of plant capacity currently used: 30%  
Plant expansion possible to obtain additional contracts: Yes  
Year company was established: 2013  
Age of plant: 30  
Ongoing upkeep maintenance given to plant/equipment: Yes  
State/County Health Department approved: Yes  
If meat/poultry processor, have current USDA inspection: N/A  
Available room temperature storage: Yes  
Available refrigerated storage: Yes  
Available freezer storage: Yes  
Restrictions on water/electricity/gas (if yes, explain): No  
Water supply used: City  
Water pre-treated: No

**Employees**

Number of employees: 8 full time/7 part time  
Average employee tenure: 6 months

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## **Poudre River Foods, LLC**

Contact: Mark Kiefer

611 8<sup>th</sup> St., #1

Greeley, CO 80631

Ph. (970) 339-9003

Fax (970) 353-1673

E-mail: [mark.kiefer@zimmbacker.com](mailto:mark.kiefer@zimmbacker.com)

Web site: [www.zimmbacker.com](http://www.zimmbacker.com)

## **Product Categories**

Bread/cake and similar products, candy/confections, cookies/crackers, ice cream/frozen desserts, icings, frozen specialties

## **Current Co-Packing Contracts**

Country Creations of the Rockies

References available upon request? Yes

## **Current Product Line**

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Braided Bread 7 flavors	box shrink wrapped	20 oz.	6
Cake Rolls 5 flavors	box over wrapped	20 oz.	6
Pecan Sticky Buns	box shrink wrapped	16 oz.	8
Cinnamon Pullaparts	box shrink wrapped	16 oz.	8
Cinnamon Rolls	box shrink wrapped	4 oz.	12
Bread bowls	bagged	7 oz.	4

Minimum Order: 10,000 units

## **Current Equipment Inventory**

Rondo make up line/w depositor & guillotine, 2 reversible sheeters, 3-mono sheeters/depositors, 2-140qt Hobart mixers, 2-440lb Univex spiral mixers, Rondo dough press, Savage bowl lift, Rheon KN550 encruster, unifiller depositor, dough ball rounder, tucs bagger for frosting, 2-45qt hobart mixers, central compressed air system w/dryer, Doboy flow wrapper, Seal a Tron shrink wrapper, Marden Edwards overwrapper, 2-case sealers, pallet wrapper, Econo Corp cartner, 5000+ sheet pans, 5-double rack ovens, 12 rack proofer, weight checker, metal detector, 30 oven racks, 30 pan racks

## **Standard Ingredient Inventory**

Ingredients: Purchase weekly from Dawn Foods

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

## **Standard Packaging Inventory**

Film and boxes, various sizes and specs

Packaging purchaser (processor or contractor): Processor

## **Quality Control**

Quality Control standards: CCP, HACCP, Scale calibration, monthly self audits, thermometer calibration, product evaluation, 3<sup>rd</sup> party audit by Silliker

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Thermometers, 3mM clean and trace, pH test strips, scale test weights

### **Product Development**

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

### **Current Distribution Access**

Distribution available for co-pack accounts: Yes

Transportation access: 60 miles to DIA, 15 miles to I-25, 50 miles to I-80, 28 miles to I-76, 60 miles to I-70 rail spur access

### **Plant**

Percentage of plant capacity currently used: 30%

Plant expansion possible to obtain additional contracts: No

Year company was established: 2003

Age of plant: 30

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: No

### **Employees**

Number of employees: 15 full time/45 part time

Average employee tenure: 4 years

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### **Ready Foods, Inc.**

2645 W. 7th Ave.

Denver, CO 80204

(800) 748-1218

E-mail: [info@readyfoods.biz](mailto:info@readyfoods.biz)

Website: [www.readyfoods.biz](http://www.readyfoods.biz)

Our specialty is custom producing products to the specific needs of our customers. Whether it is a small or a large-scale project, we have the staff and knowledge to produce and package quality products in a variety of sizes and containers. Making products to recipe specifications is our core business. We guarantee customers high quality food products that are uniform in taste and consistency.

### **[Top](#)**

**Redlaw Sauce Co.**

Contact: Justin Chinchin

15874 W. 6<sup>th</sup> Ave. Service Rd.

Golden, CO 80401

(720) 434-4358

[redlawsauce@yahoo.com](mailto:redlawsauce@yahoo.com)

[www.redlawsauce.com](http://www.redlawsauce.com)

**Product Categories**

Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Juices (Fruit/Vegetable), Canned Specialties, Spices and Condiments, Tea

**Current Co-Packing Contracts**

Dairy free fudge, barbecue sauce, hot sauce, salsa, teriyaki, chutney, jam, pepper mash, spice blends

References Available by Request: Yes

Minimum run requirement: 10 gallons

**Current Product Line**

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Whiskey Sweet Cherry BBQ Sauce	Glass Decanter	16 oz., ½ gal., 1 gal.	12/6
Serrano Apricot BBQ Sauce	Glass Decanter	16 oz., ½ gal., 1 gal.	12/6
Blueberry Ghost Pepper BBQ Sauce	Glass Decanter	16 oz., ½ gal., 1 gal.	12/6
Blackberry Pomegranate BBQ Sauce	Glass Decanter	16 oz., ½ gal., 1 gal.	12/6
Scorpion Hot Sauce (green)	5 oz. woody	5 oz.	12
Scorpion Hot Sauce (red)	5 oz. woody	5 oz.	12

**Current Equipment Inventory**

2 each 60 gallon Groen steam jacketed kettles, 25 gallon Cleveland steam jacketed kettle, 10 gallon Groen steam jacketed kettle, 5 gallon Groen steam jacketed kettle, Auto Labe labeler, 40 gallon gravity fill hopper (heated), electric capper (24mm-55mm), 4.0 quart Waring Commercial Cuisinart, heat tunnel for shrink wrap, 24" Robot Coupe emersion blender, scales, ½ HP sanitary sauce pump, Mettler Toledo Five-Go pH meter, digital thermal processing instruments, forklift, pallet jack, 30 tray rotating oven, double stack convection oven, 60 quart Hobart mixer, 40 quart Hobart mixer

**Standard Ingredient Inventory**

Tomato puree, sugar, vinegar, Kosher salt, sea salt, whiskey, hot peppers (fresh and mash), spices, pineapple juice, honey, agave, soy sauce, onions, dried fruits, pepper

Ingredient purchasing is the responsibility of the contractor.

Ingredient transportation is the responsibility of the contractor.

**Standard Packaging Inventory**

<u>Items</u>	<u>Specifications</u>
16 oz. Decanter	Basic BBQ sauce bottle (glass) with closures and shrink sleeves
5 oz. Woody	Basic hot sauce bottle (glass) with closures and shrink sleeves
1 gal and ½ gal jugs	Plastic jugs with closures and shrink sleeves
12 and 6 oz Paragon Jars	Ring neck jar (glass) for chutney, spice and sauces with closures

**Quality Control**

Quality Control Procedures: hand washing, temperature control, pH levels, product inspection, fill temperature, sanitation (facility and equipment), thermal processing records

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Metler Toledo Five-Go pH meter, digital thermal processing equipment

### **Product Development**

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

### **Current Distribution Access**

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: Full Spectrum Distributing

Transportation Access: I-70, I-76, I-25, DIA

### **Plant**

Percentage of plant capacity currently used: 60%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2011

Age of plant: 25 years

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: We follow FDA standards for all processing and cleaning procedures.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: Yes

Waste water treated: No

### **Employees**

Number of employees: 1 full time, 2 part time

Average employee tenure: 2 years

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### **Rocky Mountain Gourmet Food Company**

Contact: Todd Jilbert

1605 Park St., Unit A

Castle Rock, CO 80109

[ToddJ@RockyMountainGourmetFoodCompany.com](mailto:ToddJ@RockyMountainGourmetFoodCompany.com)

[www.Facebook.com/RockyMountainGourmetFoodCompany](https://www.Facebook.com/RockyMountainGourmetFoodCompany)

### **Product Categories**

Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Spices and Condiments

### **Current Co-Packing Contracts**

Hot Sauces, BBQ Sauces, Marinades, Salsas, Seasonings

References Available by Request: Yes

### **Current Product Line**

<b><u>Item</u></b>	<b><u>Package Type</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
Sauces	Glass-Woozy	5 fl. oz.	12
Sauces	Glass-Rigneck	12 fl. oz.	12
Sauces	Glass-Decanter	16 fl. oz.	12
Sauces	Glass-Liquor & Bev.	32 fl. oz.	12
Seasonings	PET-Spice Jar	8.4 oz.	12

### **Current Equipment Inventory**

Stainless steel steam jacketed kettle, Simplex filler, labeler, heat tunnel, ovens, refer.

### **Standard Ingredient Inventory**

As needed.

Ingredient purchasing is the responsibility of the contractor.

Ingredient transportation is the responsibility of the contractor.

### **Standard Packaging Inventory**

Packaging purchasing is the responsibility of the contractor.

### **Quality Control**

Quality Control Procedures: Internal

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

### **Product Development**

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: No

### **Current Distribution Access**

Distribution available for co-pack accounts: No

Distributors currently picking up at plant: N/A

Transportation Access: Less than one mile from I-25.

### **Plant**

Percentage of plant capacity currently used: 50%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2004

Age of plant: 10+ years

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: Daily

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: No

Available refrigerated storage: No

Available freezer storage: No  
Restrictions on water/electricity/gas (if yes, explain): No  
Water supply used: City  
Water pre-treated: Yes  
Waste water treated: No  
Waste discharge limits: Yes

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### **Rocky Mountain Spice Company**

Contact: David Tenenbaum or Brady Corriere  
3850 Nome Street, Suite A  
Denver, CO 80239  
Ph. (303) 308-8066  
Fax (303) 308-8067  
E-mail: [david@rockymountainspice.com](mailto:david@rockymountainspice.com) or [brady@rockymountainspice.com](mailto:brady@rockymountainspice.com)  
Web site: [www.rockymountainspice.com](http://www.rockymountainspice.com)

### **Product Categories**

Bakery Mixes, Flavoring, Extracts, Syrups, Grains, Nuts, Seeds, Spices and Condiments, Tea

### **Current Co-Packing Contracts**

Dry mixes, rubs, cocoas, drink mixes, baking mixes, spices

References available upon request? Yes

Minimum Order: 500 units or 200lbs.

### **Current Equipment Inventory**

Vertical form fill and seal, ribbon mixers

### **Standard Ingredient Inventory**

Ingredients: Spices, flour, sugar, salt, dried ingredients  
Ingredient purchaser (processor or contractor): Contractor  
Ingredient transporter to plant (processor or contractor): Contractor

### **Standard Packaging Inventory**

Poly bags, film, boxes

Packaging purchaser (processor or contractor): Contractor

### **Quality Control**

Quality Control Procedures: Organoleptic, salinity testing, SSOP, HACCP, GMP, AIB Audit Status with Superior Rating, Organic Certification  
Quality Control forms used: Yes  
Quality Control personnel available for in-house runs: Yes  
Specification confidentiality possible: Yes  
Contractor may be present during runs: Yes  
Current inventory of laboratory equipment: Analytical testing completed by Warren Analytical; Industrial Laboratories

### **Product Development**

Product development services available: Yes  
Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes  
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes  
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes  
Shelf life testing of new products available: Yes

### **Current Distribution Access**

Distribution available for co-pack accounts: No  
Distributors currently picking up at plant: Various  
Transportation access: Close to Interstate and Airport

### **Plant**

Percentage of plant capacity currently used: 75%  
Plant expansion possible to obtain additional contracts: Yes  
Year company was established: 1994  
Age of plant: 2 years  
Ongoing upkeep maintenance given to plant/equipment: Yes  
Procedures for sanitary maintenance: SSOP, GMP, Quat chemicals for sanitation  
State/County Health Department approved: Yes  
If meat/poultry processor, have current USDA inspection: N/A  
Available room temperature storage: Yes  
Available refrigerated storage: No  
Available freezer storage: No  
Restrictions on water/electricity/gas (if yes, explain): No  
Water supply used: City  
Water pre-treated: Yes  
Waste water treated: Yes

### **Employees**

Number of employees: 20 full time, 5 part time  
Average employee tenure: More than 5 years

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### **Silver State Foods, Inc.**

Contact: Tom Ernst or Ken Margel  
3725 Jason St.  
Denver, CO 80022  
Ph. (303) 433-3351  
Fax (303) 433-2883  
E-mail: [tom@silverstatefoods.com](mailto:tom@silverstatefoods.com) or [ken@silverstatefoods.com](mailto:ken@silverstatefoods.com)  
Web site: [www.silverstatefoods.com](http://www.silverstatefoods.com)

### **Product Categories**

Dressings/Pickles/Sauces, Flavoring, Extracts, Syrups, Fruit Fillings, Icings, Pasta Products, Canned Specialties, Frozen Specialties

### **Current Co-Packing Contracts**

Pasta, tomato sauce, cream sauces, fruit jams, BBQ sauce, salsa, spice blends

References available upon request? Yes

## **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>
Long Goods Pasta	bulk or down to 4 oz.
Short Cuts Pasta	bulk or down to 4 oz.
Spaghetti Sauce	8 oz. Jars up to 5 gal. Pails
Pizza Sauce	8 oz. Jars up to 5 gal. Pails
BBQ Sauce	8 oz. Jars up to 5 gal. Pails
Salsa	8 oz. Jars up to 5 gal. Pails
#10 Cans	Bags

## **Current Equipment Inventory**

3 Kettles (250 gal. each), 1 sixty gallon and 1 five gallon steam jacketed  
Pressure-sensitive Labeler, Glue Applied Labeler  
Piston Filler, Gravity Filler, Gallon Filler  
Vertical Form Fill and Seal  
Pasta Extruder  
#10 Canner

## **Standard Ingredient Inventory**

Ingredients: Tomatoes, Flour, Eggs, Cheese, Spices  
Ingredient purchaser (processor or contractor): Processor  
Ingredient transporter to plant (processor or contractor): Processor

## **Quality Control**

Quality Control forms used: Yes  
Quality Control personnel available for in-house runs: Yes  
Specification confidentiality possible: Yes  
Contractor may be present during runs: Yes  
Current inventory of laboratory equipment: pH Bostwick Temperature

## **Product Development**

Product development services available: Yes  
Product development services available w/o processing contract: No  
Confidentiality agreement available if processor develops formulation: No  
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No  
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No  
Shelf life testing of new products available: No

## **Current Distribution Access**

Distribution available for co-pack accounts: Yes  
Distributors currently picking up at plant: All  
Transportation access: Trucks, no rail

## **Plant**

Percentage of plant capacity currently used: 50%  
Plant expansion possible to obtain additional contracts: Yes  
Year company was established: 2006  
Age of plant: 35 years  
Ongoing upkeep maintenance given to plant/equipment: Yes  
State/County Health Department approved: Yes  
Available room temperature storage: Yes  
Available refrigerated storage: Yes

Available freezer storage: Yes  
Restrictions on water/electricity/gas (if yes, explain): No  
Water supply used: City  
Water pre-treated: No  
Waste water treated: No

### **Employees**

Number of employees: 5 full time, 1 part time  
Average employee tenure: 8 years

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### **Western Innovations Inc.**

4825 Nome St.  
Denver, CO 80239  
Ph. (303) 307-4500  
Fax (303) 307-4600  
Web site: [www.westerninnovationsinc.com](http://www.westerninnovationsinc.com)

### **Product Categories**

Candy/Confections, Cookies/Crackers, Dressings/Sauces, Feeds-Prepared, Field Crops, Flavoring/Extracts/Syrups, Grains/Nuts/Seeds, Organic & Natural, Potato Chips, Spices/Condiments, Food Supplements

### **Current Co-Packing Contracts**

Hot Sauces, Food Supplements, Animal Supplements, Grains, Powdered Drinks, Liquids, Capsules, Pet Foods, Health Products, Candy

References available upon request? Yes

Minimum Run Requirements: Short runs are welcome. Specific quantities determined for each product.

### **Current Product Line**

#### **Item**

#### **Type Package**

Shelf stable foods	tins, pillow packs, bottles, sample packs, vacuum packs, tablets, capsules
powders, liquids	4-sided, 3-sided, pillow pack
granulars, solids,	pouches, straw packs
capsules, tablets	

### **Current Equipment Inventory**

Vertical Form Fill, Horizontal Form Fill, Vertical Auger Filler, Piston Filler, Induction Seal, Labelers (round or 2-sided), Blister Form Fill/Foil, Tamper Seal, Shrink Wrap, Vacuum Baggers, Blenders, Tablet Press, Encapsulator

### **Standard Ingredient Inventory**

Ingredient purchaser (processor or contractor): Contractor  
Ingredient transporter to plant (processor or contractor): Contractor

### **Standard Packaging Inventory**

Clear films, barrier type

Packaging purchaser (processor or contractor): Contractor

**Quality Control**

American Institute of Baking, Good Manufacturing Practices  
Oregon Tilth Organic Processing Certification  
GIG Gluten Free Certification  
Quality Control standards: Yes  
Quality Control forms used: Yes  
Quality Control personnel available for in-house runs: Yes  
Specification confidentiality possible: Yes  
Contractor may be present during runs: Yes

**Product Development**

Product development services available: Yes  
Product development services available w/o processing contract: No  
Confidentiality agreement available if processor develops formulation: No  
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No  
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No  
Shelf life testing of new products available: No

**Current Distribution Access**

Distribution available for co-pack accounts: Yes  
Transportation access: 2 miles from Interstate 70, 10 miles from airport, rail access

**Plant**

Percentage of plant capacity currently used: 40%  
Plant expansion possible to obtain additional contracts: No  
Year company was established: 1976  
Age of plant: 10 years  
Ongoing upkeep maintenance given to plant/equipment: Yes  
State/County Health Department approved: Yes  
If meat/poultry processor, have current USDA inspection: N/A  
Available room temperature storage: Yes  
Available refrigerated storage: No  
Available freezer storage: No  
Restrictions on water/electricity/gas (if yes, explain): No  
Water supply used: City of Denver  
Water pre-treated: Yes, Deionized water available, & RO Water  
Waste water treated: No  
Waste discharge limits: Domestic

**Employees**

Number of employees (full-time/part-time): 20-35  
Average employee tenure: 5-7 years

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